

Appetizers

FAMOUS MEATBALLS	12.99
House Made Meatballs Marinara, Baked with Mozzarella Cheese, Served with Garlic Crostinis	
PROSCIUTTO BOCCONCINI <i>GF</i>	14.99
Imported Mozzarella Wrapped with Prosciutto, Pan-Seared and Served with Sautéed Spinach and Balsamic Infused Tomatoes	
SHORT RIB ARANCINI	16.99
Crispy Risotto Croquettes Filled with Slow-braised Short Rib, Fresh Mozzarella, and Parmesan Cheeses, Served with House-made Veal Demi Glace	
STUFFED MUSHROOMS	15.99
Baked Mushrooms Filled with Creamy Spinach, Parmesan Cheese and Crispy Bacon	
FIG & GOAT CHEESE BRUSCHETTA	12.99
Sweet Fig Jam and Creamy Goat Cheese Served Atop Baguette Slices. Topped with Prosciutto and Sweet Balsamic Reduction	
CRAB & LOBSTER CAKES	19.99
Golden Lump Crab and Lobster Cakes Paired with House Made Lemon Saffron Aioli	
CALAMARI	16.99
Hand Battered Tentacles and Rings, Gently Fried, Topped with Capers, Served with Peppadew Aioli	

Soup & Salad

Salad Additions... Chicken 7, Shrimp 8 , Salmon 11, Steak 12

HOUSE MADE SOUP	7.99
Roasted Red Pepper Gouda or Soup of the Day	
HOUSE <i>GF</i>	9.99
Spring Mix, Red Onion, Cherry Tomatoes, Cucumber and Pepperoncini Finished with Garlic Parmesan Dressing	
CAESAR	10.99
Chopped Romaine Tossed with House Made Croutons, Caesar Dressing and Parmesan Cheese	
WEDGE <i>GF</i>	13.99
Iceberg Wedge Topped with Bacon, Gorgonzola Crumbles, Cherry Tomatoes and Red Onion, Finished with Bleu Cheese Dressing	
BLACKBERRY & FIG SALAD <i>GF</i>	14.99
Dried Figs, Fresh Blackberries, and Candied Pecans, Atop Spring Mix, with Honey Balsamic and Goat Cheese	
BEET SALAD <i>GF</i>	13.99
Spring Mix Tossed with Beets, Tomatoes, and Almonds and Balsamic Dressing, Topped with Goat Cheese Crumbles and Dried Cranberries	
GRILLED SALMON SALAD <i>GF</i>	22.99
Balsamic Glazed Salmon Atop Spring Mix, with Candied Pecans, Goat Cheese Crumbles, Tomato and Red Onion, Tossed in Raspberry Vinaigrette	

Brick Oven Pizza & More

All 10" Brick Oven Pizzas are Made with <i>Grande</i> 100% Whole Milk Mozzarella Cheese	
Substitute 13" Gluten-Free Cauliflower Crust +3.00	
PIZZA DI MEATS	16.99
Pepperoni, Sausage, Bacon, Ham, and Meatballs with Marinara and Mozzarella	
MARGHERITA	14.99
Tomato, Fresh Mozzarella, Garlic, Basil, and Olive Oil	
VEGGIE	14.99
Onions, Mushrooms, Green Peppers, Black Olives, Fresh Tomatoes and Mozzarella	
NEW YORK	13.99
Marinara and Mozzarella	
CAULIFLOWER CRUST <i>GF</i>	16.99
CHICKEN FLORENTINE	
Alfredo Cream Sauce, Grilled Chicken, Spinach, Sun-Dried Tomatoes and Mozzarella	
STROMBOLI	15.99
Mozzarella, Imported Salami, Served with House Marinara	
CALZONE	14.99
Mozzarella and Ricotta, Served with Marinara	
Add Your Choice of Additional Toppings From Below	

pizza toppings

1.00...Onions, Green Peppers, Banana Peppers, Mushrooms, Black Olives, Fresh Tomatoes, Fresh Garlic, Fresh Basil, Fresh Spinach

specialty toppings

1.99...Ricotta, Fresh Mozzarella, Anchovies, Chicken, Eggplant, Prosciutto, Gorgonzola, Meatballs, Sausage, Pepperoni, Ham

Pick Two

13.99

Select Any Two Items From Below

Roasted Red Pepper Gouda Soup
cup

Soup of the Day
cup

Caesar Side Salad

Garden Side Salad

Half Caprese Panini

Half Antipasto Panini

Half Chicken Parmesan Sandwich

Spaghetti & Meatballs
half order

Handhelds

Paired with Seasoned Fries... Substitute Gluten Free Bun +3

PRIME RIB DIP	16.99	HADDOCK SANDWICH	16.99
Thinly Sliced Prime Rib, Topped with Provolone Cheese and Onion Bacon Jam, served on a Garlic Buttered Hoagie Roll, Served with House Made Au Jus		Hand-Breaded Haddock, Topped with Lettuce, Tomato and Blackened Tartar Sauce	
CLASSIC BURGER	14.99	CHICKEN PARMESAN SANDWICH	14.99
Certified Angus Burger, Grilled Over Oakwood Fire, Topped with Lettuce, Tomato, Onion and Garlic Aioli		Hand-Breaded Chicken Cutlet, Topped with Marinara, and Melted Mozzarella, Served on Focaccia Bread	
PRIMA CHICKEN SANDWICH	14.99	SAUSAGE AND PEPPERS	13.99
Hand-Breaded Chicken Cutlet, with Provolone Cheese, Roasted Red Peppers, Pesto Aioli, and Balsamic Glaze on a Toasted Hoagie Roll		Sliced Italian Sausage with Sautéed Peppers, Onions, Topped with Melted Provolone on a Toasted Hoagie Roll	
GORGONZOLA MUSHROOM BURGER	16.99	ANTIPASTO PANINI	13.99
Certified Angus Burger, with Gorgonzola Cheese, Sautéed Mushrooms, Lettuce, Tomato and Onion		Capicola, Prosciutto, Salami, Ham and Provolone Cheese with Garlic Aioli	

Classics

SPAGHETTI BOLOGNESE	16.99	CHICKEN PARMESAN	17.99
Italian Sausage and Beef Bolognese, Served Over Spaghetti, Finished with Ricotta Salata Cheese		Tender Breaded Chicken, Topped with House-Made Marinara Sauce and Mozzarella Cheese, Served Over Spaghetti	
EGGPLANT ROLLATINI	15.99	SPAGHETTI AND MEATBALLS	15.99
Gently Fried Eggplant, Rolled with Ricotta Cheese, Baked with House-Made Marinara and Mozzarella Cheese, Served Over Capellini, Topped with Fresh Basil		House-made Italian Meatballs in Our Signature Marinara Sauce, atop Spaghetti	
CHICKEN MARSALA	19.99	CHICKEN ALFREDO	17.99
Pan-Seared Chicken, Simmered in Rich Marsala Wine Sauce and Mushrooms, Paired with Roasted Garlic Mashed Potatoes and Seasonal Vegetables		Creamy House-Made Fettuccine Alfredo, Tossed with Oakwood Fire-Grilled Chicken substitute shrimp + 3.00	
LASAGNA AL FORNO	19.99	SALMON BRUSCHETTA <i>GF</i>	23.99
Layers of Pasta, Rich Imported Cheese and Meats, Finished with Béchamel and Marinara Sauces		Char-Grilled Salmon, Topped with Roasted Tomatoes and Prosciutto Bruschetta, Finished with Balsamic Glaze, Served atop Parmesan Risotto	

From the Grill

DELMONICO RIBEYE <i>GF</i>	
14oz USDA Certified Prime Ribeye, Paired with Roasted Garlic Mashed Potatoes and Seasonal Vegetables	mkt
FILET MIGNON <i>GF</i>	
8oz Center Cut Filet, Paired with Roasted Garlic Mashed Potatoes, Candied Bacon and Seasonal Vegetables	49.99
PRIME NEW YORK STRIP <i>GF</i>	
12oz USDA Certified Prime New York Strip, Finished with Garlic Butter, Paired with Roasted Garlic Mashed Potatoes and Seasonal Vegetables	43.99
PORK RIBEYE	
Finished with Prosecco Cream Sauce and Demi Glace, Paired with Roasted Garlic Mashed Potatoes and Seasonal Vegetables	25.99